



**2010 ESTATE SYRAH  
RED HILLS LAKE COUNTY  
CRIMSON HILL VINEYARD**

**VINEYARD**

Our Estate Syrah is from our Crimson Hill vineyard in the Red Hills district of Lake County. The vineyard is at 2000 feet elevation and overlooks the southern end of Clear Lake. The 27-acre vineyard is planted on a well-drained hillside consisting of crimson red, volcanic soil that provides the perfect site for growing great red wines. The climate is ideal for mid- to late-season reds because the vineyard receives daily full sun with warm temperatures in the spring and summer, tempered by daily afternoon mists. The 4.3-acre Syrah block was propagated from two Alban selections and two Entauv clones for balance, structure and increased complexity.

**WINEMAKING**

The 2010 vintage was a cool, long growing season and late vintage resulting in very sound and optimum ripe harvest. The grapes were gently de-stemmed and concentrated by removing 10% of the free run and then fermented in numerous small open top vats using multiple yeasts. The vats were either punched down twice daily until fermentation subsided, or were fitted with screens to hold the skins under the fermenting wine for the duration of the fermentation. The finished wines were all kept separate and aged in selected barrels until the final blend was decided just prior to bottling.

**TASTING NOTES**

This Syrah is very concentrated with dark chocolate, blackberry, capers and soy aromas. The silky rich fruit flavors consist of layers of sweet plum and blackberry, with toasted oak and mocha. This full-structured wine calls for heavier or rich fare such as smoked chicken alfredo or grilled meats.

**Harvest: September 24 through  
October 2, 2010**  
**Harvest Brix Average: 26.8**  
**Harvest Acid: 5.8 g/l**  
**Harvest pH: 3.83**

**Bottling: August 14, 2012**  
**Alcohol: 14.5%**  
**Bottling Acid: 5.4 g/l**  
**Bottling pH: 3.77**  
**Production: 1056 cases**  
**Retail Price: \$22**

